

## Modes of Heat Transfer

### OBJECTIVES:

- To study different modes of heat transfer.
- To determine rate of heat transfer in food and non-food materials

### Why study heat transfer?

- to examine how foods are heated and cooled
- to assess the performance of existing heat exchange equipment

### CONDUCTION

- Energy transfer at a molecular level
- Heating/Cooling of the solid material

The rate of heat flux (rate of heat transfer per unit area) in a solid object is proportional to the temperature gradient, this can be stated mathematically as,

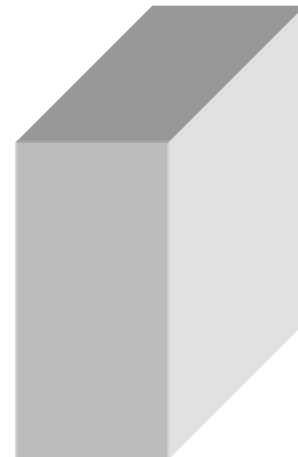
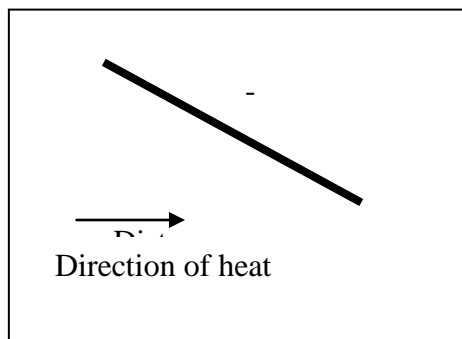
We may remove the proportionality by using a constant 'k', to obtain, Fourier's Law

where

- $q_x$  = rate of heat transfer in the x direction by conduction, W
- k = thermal conductivity, W/mC
- A = area (normal to x-direction) through which heat flows, m<sup>2</sup>
- T = temperature, C
- x = length, variable, m

### **SIGN CONVENTION**

Temperature



Thermal Conductivity, k unit: W/mC

Water:  $k = 0.597$  W/mC

Insulating materials:  $k = 0.035 - 0.173$  W/mC

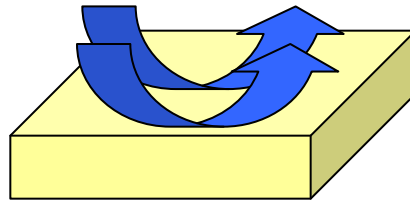
For foods

$$k = 0.25 m_c + 0.155 m_p + 0.16 m_f + 0.135 m_a + 0.58 m_m$$

Where m is mass fraction and subscripts c: carbohydrate, p: protein, f: fat, a: ash, m: moisture.

### CONVECTION

Fluid flow over a solid body -- heat transfer between a solid and a fluid.



Newton's Law of Cooling:

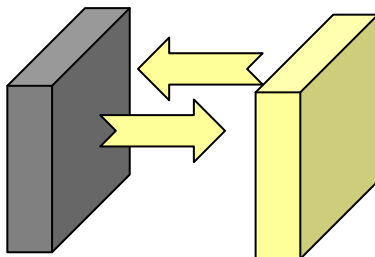
where:  $h$  is convective heat transfer coefficient ( $W/m^2C$ ),  $A$  is area ( $m^2$ ),  $T_p$  is plate surface temperature ( $^{\circ}C$ ),  $T_a$  is surrounding fluid temperature ( $^{\circ}C$ ).

Forced Convection –  
Free (Natural) Convection –

| Fluid condition          | $h$ ( $W/m^2C$ ) |
|--------------------------|------------------|
| Air, free convection     | 5-25             |
| Water, free convection   | 20-100           |
| Water, forced convection | 50-10,000        |
| Condensing water vapor   | 5,000-100,000    |

### RADIATION

Heat transfer between two surfaces by emission and later absorption of electromagnetic radiation



- requires no physical medium
- Stefan-Boltzmann Equation:

where  $\sigma$  = Stefan-Boltzmann's constant,  $5.669 \times 10^{-8} W/m^2K^4$

$\epsilon$  = emissivity, (varies from 0 to 1)      dimensionless

$A$  = area,  $m^2$

$T_1$  = temperature of surface 1, Absolute

$T_2$  = temperature of surface 2, Absolute